

NEWSLETTER

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Fun Facts

Russia is just two miles from Alaska.

The baby giraffe is already six feet tall at birth!

The only food that doesn't spoil is honey.

Dates to Remember

09/04 Labor Day

09/11 Day of Remembrance

09/15 Hispanic Heritage Month

09/17 Wife Appreciation Day

09/22 Start of Fall

09/25 National Daughter Day

09/28 National Son Day

09/29 National Coffee Day

Quote of the Month

“Life moves pretty fast. If you don't stop and look around once in a while, you could miss it.”

—Ferris Bueller's Day Off (1986)

Keep Pests Out of Your Home This Fall

As fall brings colder temperatures, the warm interior of your home can provide shelter, breeding spaces and access to nourishment for household pests. Any pest invasion—whether it's flies, rodents, squirrels, wasps, ants or various bugs—can cause property damage and pose serious health and safety hazards for any homeowner.



Use these tips to keep pests out of your home:

- Have a pest control service visit your home quarterly (i.e., every three to four months) to spray around your foundation and other areas where pest infestations are likely to occur.
- Use poisons or various traps to catch and kill larger pests, such as mice, rats, squirrels and moles. Humane traps, which allow you to catch the pests for release, are also available.
- Practice proper food hygiene. Pests will feed on improperly stored, spoiled or discarded food. They may also be attracted to mold growth, live plants, human waste, cooking residue and trash.
- Check and maintain the seals around all entry points of the home. This includes the seals around your doors, windows, foundation, eaves, gutters, HVAC system and washer and dryer vents.
- Have structural damage repaired promptly. Cracks in the foundation, damage to walls and roof disrepair could all create entryways for pests.
- Store your trash a safe distance from the house and always keep the lids closed on the bins. Periodically wash out the bins so that they don't accumulate grime and mold.
- Flush your drains regularly to clear them of clogs, debris and dirt. If left to accumulate, drain grime can prove a perfect breeding ground for larvae and other pests.

Contact us today for more tips on protecting your home.

Pumpkin Layer Cake with Caramel-Cream Cheese Frosting

STEPS



INGREDIENTS

Cake Layers:

2 1/2 cups all-purpose flour
1 cup granulated sugar
3/4 cup lightly packed brown sugar
2 teaspoons pumpkin pie spice
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon sea salt
1 1/4 cups canned pumpkin
1 cup whole buttermilk
1/2 cup canola oil
1/2 cup water
2 large eggs
2 teaspoons vanilla extract

Caramel:

1/2 cup granulated sugar
2 tablespoons water
2 tablespoons light corn syrup
1/3 cup heavy cream
2 tablespoons unsalted butter, softened
1/2 teaspoon sea salt

Frosting:

1 (8-oz.) pkg. cream cheese, softened
1/2 cup unsalted butter, softened
4 cups powdered sugar
2 tablespoons heavy cream
2 teaspoons vanilla extract
1/4 teaspoon sea salt

Step 1: Prepare the Caramel: Bring sugar, water, and corn syrup to a boil in a medium saucepan over medium, stirring once or twice. Continue to cook, without stirring, until mixture is a medium amber color, 8 to 9 minutes. Remove from heat, and immediately add heavy cream and butter (mixture will boil and foam). Whisk until well blended, and whisk in salt. Transfer to a bowl, cover with plastic wrap, and chill until cold, about 4 hours.

Step 2: Meanwhile, prepare the Cake Layers: Place oven rack in center of oven; preheat oven to 350°F. Coat 2 (9-inch) round baking pans with cooking spray; lightly dust bottoms and sides of pans with flour.

Step 3: Sift together flour, sugars, pumpkin pie spice, baking powder, baking soda, and salt in a large bowl. Whisk together pumpkin, buttermilk, oil, water, eggs, and vanilla in a medium bowl until well combined. Add pumpkin mixture to flour mixture; whisk gently until just blended but no lumps remain. Divide batter between prepared pans. Bake in preheated oven until a toothpick inserted in center comes out clean or with a few moist crumbs, 20 to 25 minutes. Cool Cake Layers in pans 20 minutes, and transfer from pans to a wire rack. Cool completely, about 1 hour.

Step 4: Prepare the Frosting: Beat cream cheese in bowl of a stand mixer fitted with paddle attachment on low speed until softened, about 1 minute. Add butter and beat on medium speed until creamy, about 1 minute. Add powdered sugar, heavy cream, vanilla, and salt. Beat on low until incorporated; increase speed to medium until combined and thick but still spreadable, about 2 minutes. Chill 30 to 45 minutes before assembling cake.

Step 5: Place 1 Cake Layer, top side up, on a cake plate. Dollop with about 1/2 cup of the Frosting, and spread evenly. Top with second Cake Layer, top side up, and dollop with another 1/2 cup of Frosting. Spread top and sides with a thin layer of Frosting. Chill 20 minutes. Take Caramel out of refrigerator, and let stand 20 minutes.

Step 6: Generously swirl Caramel into remaining Frosting, keeping swirls large in mixture. Spread along top and sides of cake in a few swoops so it looks rustic. Chill 1 hour before slicing and serving.

COMMUNITY EVENTS

Sunday Makebreak: Fall Painted Rocks

FREE EVENT

Sun, **Sep 3, 2023 @2:00 pm - 4:00 pm**

Northwest Promenade

9350 Rosedale Hwy, Bakersfield, CA

Have a blast with your kids painting fall-inspired rocks in store. All supplies are included!

This event is available at all Michaels locations! [RSVP to receive an email reminder of the date, time and location.](#)

Fall Pom-Pom Trees

 **FREE EVENT** 

Sun, **Sep 10, 2023 @2:00 pm - 4:00 pm**

Northwest Promenade

9350 Rosedale Hwy, Bakersfield, CA

This event is available at all Michaels locations! [RSVP to receive an email reminder of the date, time and location.](#)

Pumpkin Fest

FREE EVENT

Sun, **Sep 24, 2023 @2:00 pm - 4:00 pm**

Northwest Promenade

9350 Rosedale Hwy, Bakersfield, CA

Come in-store and craft a pumpkin using our supplies. Please note you'll have to [purchase your craft pumpkin.](#) Our supplies are available to decorate for [free.](#)

This event is available at all Michaels locations! [RSVP to receive an email reminder of the date, time and location.](#)

Kern Cancer Run/Walk 2023 Children's Run

Sat, Sep 16, 2023 9:30am - 11:00am

11298 Stockdale Hwy,
Bakersfield, CA, 93311, US



Kern County Fair 2023

Sept 20 - Oct 1, 2023

1142 South P Street
Bakersfield, CA 93307



WWE NXT NO MERCY

Mechanics Bank Arena

1001 Truxtun Ave
Bakersfield, CA 93301

SAT 30 SEP 2023 - 4:30 PM

Ages: All Ages